

For parties of 10-12

Pick Your Parmesan

Hand breaded *Chicken, Veal, or Eggplant* and topped with melted provolone cheese and our tomato sauce.

Served with a side of rigatoni

Chicken George

Flour dusted chicken sautéed with mushrooms, onions, & garlic in a savory brown butter sauce with our house potato and green beans

Rigatoni Vodka

Crumbled sausage sautéed with crushed red pepper, garlic & oil, flamed with vodka, and finished with cream, our tomato sauce, and Romano cheese

Lasagna

An Italian classic piled high with seasoned meat, ricotta, and parmesan cheese baked and topped with melted provolone cheese and our homemade sauce

Fettuccini Alfredo

Fettuccini pasta topped with our homemade Alfredo sauce. Add shrimp, chicken, broccoli, shrimp & broccoli,

or chicken & broccoli

Grilled Salmon

Fresh Salmon filet grilled to perfection and served with our house potato and green beans

Entrees include choice of fresh garden salad or cup of homemade soup

** Prices are subject to change **

Room Charges

There is a \$200 fee to book our private dining room
Lunch: 11 am-4pm
Dinner: 4pm-Close

Additional

*Sales Tax & 20% gratuity will be added to all food & drink charges

*Cash bar or Open bar available. For open bar you may purchase beer, liquor, & wine. Soft drinks are included with buffet.

*Linen tablecloths are available for \$10 per table

*Audio & Visual equipment rental available upon request

This is a basic outline of what we offer for our private dining room. We are willing and able to customize your experience based on your needs

Seating is available for up to 65 people

www.santosuossos.com 330-764-9888 Private Dining Menu





Buffet Package

Dinner Buffet Package

4pm - Close

Two entrees & One side Dish

\$35 per person

Add extra entrée \$5.95 per person

Add extra side \$4.95 per person

Lunch Buffet Package

11am ~ 4pm

One entrees & One side Dish

\$29 per person

Add extra entrée \$4.95 per person

Add extra side \$3.95 per person

All Buffet Packages Include:

Garden Salad * Fresh Italian Bread & Butter *
Soft Drinks * Coffee or Tea

Menu is due 2 Weeks prior to the event

Final count is due 3 days prior to the event

You can add to the final count up to the day of the event



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Calamari

Lightly fried & served with marinara sauce

Stuffed Banana Peppers

Fresh banana peppers stuffed with Italian sausage, and topped with melted provolone cheese and marinara sauce

Fried Cheese Triangles

Hand breaded & fried provolone cheese served with marinara sauce

Bruschetta

Toasted focaccia bread topped with diced roma tomatoes, basil, garlic, olive oil, melted mozzarella & provolone cheese



Sides:

Italian Broccoli, Fresh Green Beans, Roasted Red Skin Potatoes, or Rigatoni with our house tomato sauce



Chicken George

Flour dusted chicken cutlets sautéed with mushrooms & onions in a savory butter sauce

Chicken Marsala

Flour dusted chicken cutlets sautéed with mushrooms & onions in a sweet marsala wine sauce

Chicken, Veal, or Eggplant Parmesan

Hand breaded and topped with melted provolone cheese & tomato sauce

Rigatoni with Vodka Sauce

Crumbled sausage sautéed with crushed red pepper, garlic & oil, flamed with vodka & finished with cream, our tomato sauce

Lasagna

An Italian classic piled high and topped with melted provolone cheese & our homemade sauce

Stuffed Shells

Large pasta shells stuffed with a savory blend of Ricotta & Romano cheese, topped with melted provolone & our homemade sauce

Ravioli

Your choice of meat, cheese, or a combination topped with our homemade sauce

Sausage & Peppers

Italian Sausage sautéed in garlic, olive oil, red & green peppers and a touch of marinara sauce